

Abstract of the Disclosure

A method and apparatus for hygienically preparing dried peppers by continuously sterilizing and drying fresh peppers are provided. The method includes: screening fresh peppers, removing the stems of the peppers, and aging the 5 peppers; washing the peppers to remove foreign materials and pesticide residue from the surfaces of the peppers; optionally sterilizing the surfaces of the washed peppers using a chemical sterilant solution; cutting and separating seeds from the washed or sterilized peppers; sterilizing the cut peppers using a chemical sterilant solution and/or high-temperature and high-pressure steam; drying the sterilized 10 peppers by hot air or freeze-drying; and grinding the dried peppers into a product. The preparation method includes repeated sterilization and drying processes so that a sanitary problem common to dried peppers can be solved. In addition, deep-freezing may be optionally performed as needed to improve storability and preservative quality so that quality peppers are available through the year. Because red peppers are dried by the freeze-drying, the unique flavor and texture of 15 red peppers can easily be restored by the addition of boiling water. Each step of the dried pepper preparation method can be performed in a continuous manner so that quality peppers can be produced on a large scale at low cost.

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